

Kent County

HOME ECONOMICS

Report

Local News

Christ Church Parish House was the scene of much activity last Wednesday, May 26, as members of the Kent County Rural Womens' Short Course Club held their annual luncheon meeting.

Planning to attend this "College Week" will be Mrs. Jane Baum, Mrs. Albert Baxter, Mrs. James A. Bigelow, Mrs. Catherine Bullen, Mrs. Wilson L. Copey, Extension Office Secretary, Mrs. Gerald Cope, Mrs. W. Frank Cope, Mrs. Irene Coulson, Mrs. Quenton Dulin, Mrs. J. Carson Greenwood, Mrs. Elmer Leonard, Mrs. Wallace Ross, Mrs. Eugene Roda, Mrs. Lou Smith, Mrs. Robert Townsend, Jr., Mrs. Elsie P. Weart, Mrs. Joseph and Mrs. James L. Coleman.

As of this writing, the above mentioned scholarships have been filled. However, if your club feels they would like to offer a first year scholarship, there is still time.

What Wax?

Waxing floors -- and wondering which wax to use? It's important you select the right one for the job. No one wax is suitable for all surfaces.

Here's a quick guide to which wax to use on what. You may want to clip it and tack it to the bulletin board in your kitchen -- or inside the door of your cleaning closet.

Homemade Jams and Jellies

Homemade jams and jellies are always something special. And you will be, too, if you're the one who's made them.

Even if you've never canned a thing in your life, think seriously about making a few jars of jam this year. There'll soon be abundant supplies of fresh fruits on the market--blueberries, blackberries, raspberries, strawberries, cherries, grapes -- all wonderful for jams and jellies.

RHUBARB-STRAWBERRY JAM 1 cup cooked red-stalked rhubarb (about 1 lb. rhubarb and 1/4 cup water) 2-1/2 cups crushed strawberries (about 1-1/2 qt. boxes) 6-1/2 cups sugar 1/2 bottle liquid pectin Wash rhubarb and slice thin or chop; do not peel. Add wa-

ter, cover and simmer until rhubarb is tender (about 1 minute) . . . Sort and wash fully ripe strawberries. Remove stems and caps. Crush . . . Measure prepared rhubarb and strawberries into a kettle. Add the sugar and stir well. Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface. Boil hard for 1 minute, stirring constantly.

Remove from heat, add the pectin, and alternately skim and stir the jam for 5 minutes. Ladle into hot containers and seal immediately.

Makes about 9 six-ounce glasses of jam.

Eggs In Family Meals

A new egg bulletin titled "Eggs In Family Meals: A Guide for Consumers," has been published by the U. S. Department of Agriculture. The booklet comes at a time when egg production is at its peak.

Avoid Summer Health Hazards

Warm weather is always welcome, but its blessings are not unmixed. The best rule to follow, as summer approaches, is to try to use the proverbial ounce of prevention: avoid overexposure to the sun and overexercise; observe common-sense water safety rules; don't let the children romp in a potential poison ivy patch!

NEVER MADE IT TO BASIC TRAINING

CHATTAHOOGA, Tenn. (AP) -- Ever hear of a dog that turned chicken, fish and rod runner all in one day?

It happened to the big German Shepherd that was being tested for a spot on Chattanooga's K-9 Corps.

The dog was reluctant to leave the car in which he was taken to the training site. When Patrolman Dean Gross yanked on the leash, the collar slipped off the dog's head, and the animal was gone in a flash.

He jumped into the nearby Tennessee River and swam its quarter-mile width.

Gross said the last time he saw the dog, it was roaring up the side of the mountain on the far side of the river.

When Chief Eugene McGovern got the report, he observed, "If you get him back and he still doesn't want to join the K-9 Corps, he sure ought to make a good one for the Rescue Squad, Water Division."

Wind-Blown Barley



WINDSWEPT rain that hit Kent Thursday evening caused this damage to a barley field near Chestertown. Twisted in every direction, it's questionable if it will straighten up enough for harvesting with a combine.

Highlights Cited For '65 Feed Grain Program

Final reports on the 1965 feed grain program sign-up confirm a new record in numbers of enrolled farms, intended acreage diversion, and amount of feed grain base acreage on signed farms, according to James M. Voss, Chairman, Agricultural Stabilization and Conservation State Committee for Maryland.

Throughout the Nation, sign-up totals for the program show 1,489,222 farms enrolled, 36,722,900 acres for diversion, and base acreage of 87,024,400 acres on signed farms.

In Maryland, 4,258 farms are enrolled in the 1965 feed grain program, 87,927 acres are to be diverted, and base acreages on signed farms total 152,234 acres. Of the agreed total diversion, 80,236 acres is from corn base acreage, 609 acres from sorghum, and 7,082 acres is from barley.

The Chairman pointed out that participating in the feed grain program is voluntary. If producers carry out program provisions as signed up, they qualify for acreage-diversion payments, price-support loans and price-support payments. Substitution of feed grain for wheat is possible, but the extent to which the substitution provision is used won't be known until program performance is checked prior to harvest this summer and fall.

If farmers keep their intentions of diverting 36.7 million acres, production of around 2 billion bushels of feed grains will have been averted, and carryover stocks could be further reduced by the end of the 1965-66 marketing year. Peak end-of-marketing-year feed grain carryover, for 1960-61, was 3,188 million bushels. At the end of the current 1964-65 marketing year, the estimated carryover is 2,145 mil-

lion bushels, a reduction of more than a billion bushels, or more than one-third. The 1965 program should result in additional reduction in feed grain stocks, officials have said.

Highlights of the 1965 feed grain sign-up are:

Seventy percent of the agreed feed grain acreage diversion for 1965 is in 11 States. Each has upward of 1 million acres for diversion.

States which lead in production of feed grains, and where grain is a major source of income, have the highest percentage of feed grain base acreage on enrolled farms. Participating farms in these 11 States have about 75 percent of the base acres of all enrolled farms and about 70 percent of the acres signed to be diverted.

Pay of Teachers Exceeds Public Employee Average

Instructional personnel in education have the highest average earnings among public full-time employees, according to the Census of State Distribution of Public Employment in 1964.

The United States average October earnings for full-time state and local government employees were as follows: Education (Instructional personnel only) \$574, education \$518, local fire protection \$534, water transport in terminals \$523, local utilities \$508, police protection \$506, housing and urban renewal \$469, health \$462, welfare \$395, local libraries \$360 and hospitals \$342.

Prevent Summer "Bugs" At Picnic Table

Ants are a minor picnic annoyance when you consider the damage caused by other summer "bugs."

When foods are mishandled in hot weather, two villains -- "staphylococcus aureus" and "salmonella" -- can attack your family.

Mrs. Judith A. Phell, University of Maryland foods-nutrition specialist points out that the "staph" germs can easily find their way into a picnic lunch once food packages are opened.

"Under suitable conditions, the organism can multiply undetected in a food and produce a poison guaranteed to make life miserable for anyone unlucky enough to eat it," she says. "Letting the picnic basket stand four hours at temperature above 50° F. can do the trick."

She urges that picnickers keep their meal out of the warm sunlight and make sure salads, cream pastries, cheese, cured and salted meats, sandwiches, casseroles, and other moist-prepared foods are kept properly chilled.

Because bacteria grow when foods remain for hours in the 50 to 120° F. range, Mrs. Phell

believes a wise investment is an insulated cooler. "Either keep foods chilled or piping hot," she warns. The "salmonella" bacteria cause an infection with symptoms that can persist up to four days. These germs are often found in small numbers on the surfaces of uncooked foods. They are easily picked up by humans handling raw vegetables, meats, and poultry and introduced into sandwiches, salads, custards, and other prepared foods in which bacteria can thrive.

"Persons suffering from nausea, diarrhea, or other gastrointestinal upsets should not handle food," emphasizes the Cooperative Extension Service home economist.

Other guides to safe picnic fare are:

-- washing hands thoroughly and often before handling food,

-- keeping animals and insects away from foods during their preparation. -- removing cooked chicken from broth immediately to cool before using it in salads, creamed, dishes, and sandwiches. -- wrapping sandwiches and other prepared foods before packing.



"Used to be the perfect gift for an 18-year-old was a compact. It still is--if it has four wheels."

SCURVY -- IN BRITAIN LONDON (AP) -- A doctor has made a report to the Ministry of Health in which he suggests that there are probably hundreds of thousands of cases of scurvy -- mostly undiagnosed -- in Britain. The doctor was Geoffrey Taylor of Imlinster, Somerset, who said he found during nine weeks as consultant physician at St. Mary's Hospital, Kettering, that more than half the cases in the acute geriatric (diseases of old age) wards had signs of scurvy.

"The cause," he wrote, "is the obvious shortage of vitamin C in many diets and the overcooking of food. I found the mid-day meal already fully cooked nearly three hours before it was eaten."

Dr. Taylor also took into consideration, he said, observations at other hospitals.

Scurvy is a disease caused by a vitamin C deficiency and is characterized by anemia and debility.

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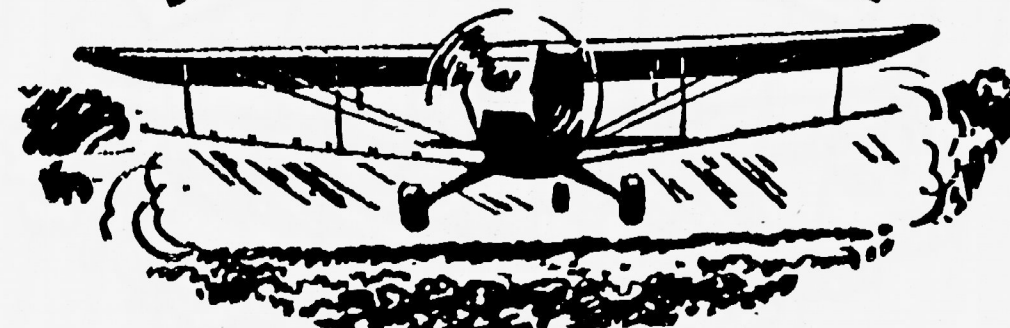
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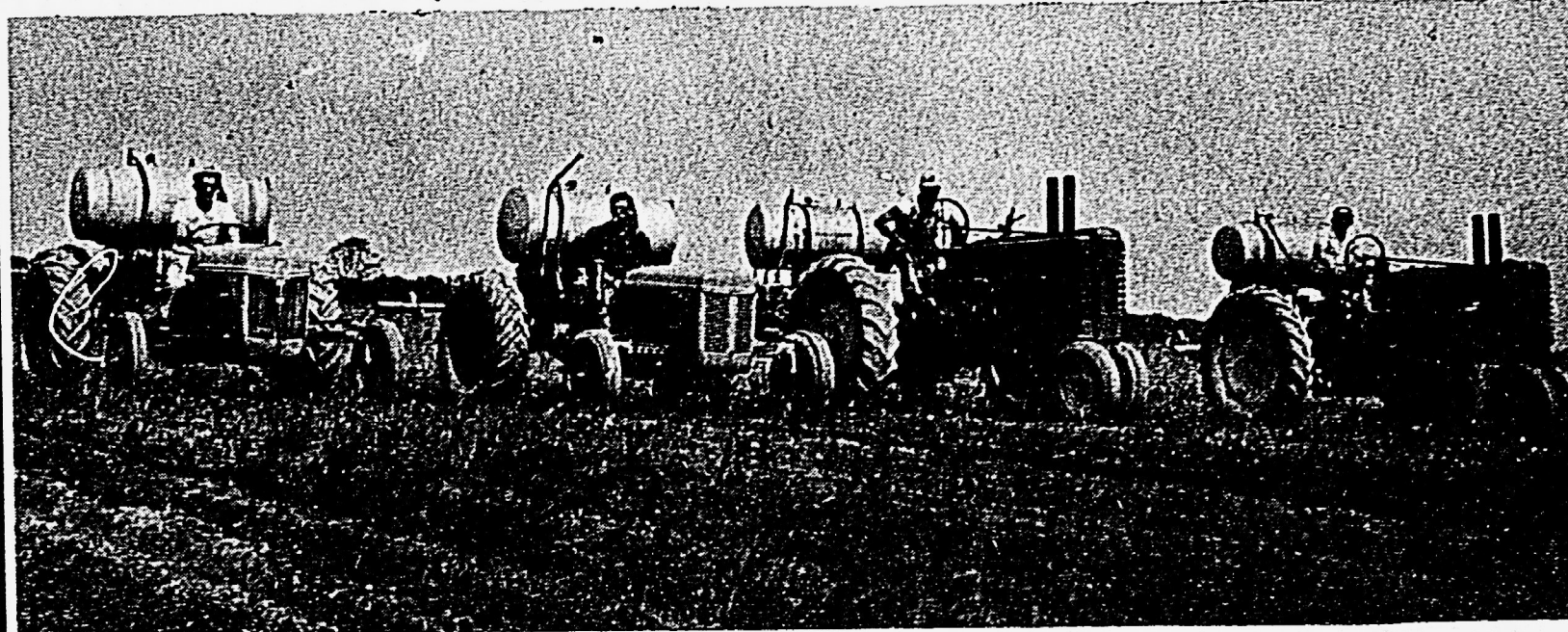
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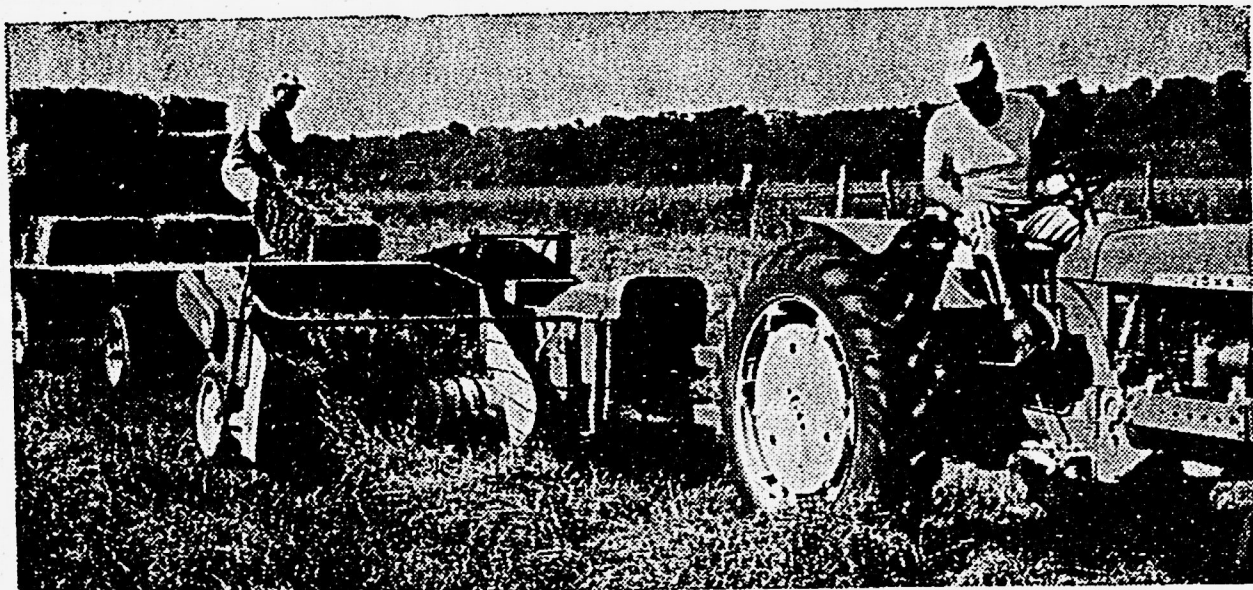
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